

29 N Gore Ave Webster Groves, MO 63119 Call: (314) 733-5511 Text: (314) 399-4152

thesushistation.com

Hours: Mon–Sat \cdot 11AM-10PM Sunday \cdot 11AM-9PM

Effective 6/1/2024

Additional sauces available for purchase Specialty Entrees

			Speciali	y Entrees	
Starters				Chicken, or Shrimp)12/16/	
Spring Rolls (4 pieces)	6	•	e, served wi	th mixed vegetables, and e	
Deep fried veggie roll, served with sweet & s		JCS Fried Rice	c ·		25
Rangoon (4 pieces) 6		Lobster with Japanese fried rice, mixed vegetable, and egg Tempura Udon (Shrimp or Vegetable) 18			
Crispy wonton with a creamy crab filling, ser		Thick wheat flour	•	· ·	18
with sweet & sour sauce		Nabeyaki	loodles ill s	boy broth.	18
Puffs (2 pieces)		Thick wheat flour noodle in soy broth with lightly battered			
(options:Taro/SweetPotatoes/Chicken/Veggie) 7		fried shrimp, fish cake, and egg			
Homemade dough Stuffed				ken. Tofu, or Shrimp)	18
Edamame 7				bage, and green onion	
Steamed soybeans in pods, lightly salted		Katsu (Pork. Chicken, Tofu, or Shrimp Tempura) 18			18
Agedashi Tofu 7		Deep-fried breaded meat cutlet topped by katsu sauce,			
Deep fried tofu with dashi based sauce		served with steamed white rice			
Spicy Edamame	8	Chicken Teriyaki			18
Stir-fried soybeans in pods, garlic, chili sauce				with teriyaki sauce, served	with
Takoyaki (5 pieces)	8	steamed white rice			
Grilled octopus fritter, mayo, green onion	Katsudon (Pork , Chicken, Shrimp Tempura, or Tofu) 25				
Gyoza (6 pieces) (options: Pork/Chicken/ Dumplings, pan seared	veggle) o	Deep-fried breaded meat cutlet and eggs cooked in a sweet and salty broth, served with steamed white rice			
Veggie Tempura	10				25
Lightly battered, and deep-fried vegetables	10	Katsu Kare (Tofu,	· ·	gies, served with steamed	25
Shrimp Tempura (4 pieces)	10	white rice	iy witii veg	gles, served with steamed	
Battered shrimp		Gyudon (option: add Egg \$3.50) 25			
Orange Chicken 12		Slow cooked beef with caramelized onions, served with			
Popcorn chicken sautéed with orange glaze		steamed white rice		·	
Calamari Rings	12	Sakedon			30
Panko battered calamari rings with spicy mayo glaze		Fresh cuts of salmon served over steamed sushi rice			
Umami Leaves (Big Eye)	12/16	Tekkadon			30
Seasoned salmon and smelt roe, topped wit	Fresh cuts of tuna	served ove	r steamed sushi rice		
fried oba leaves, spicy mayo, and eel sauce		Unagi Don 30			
Kara-age	12	=		ed with steamed white rice	€,
Popcorn chicken sautéed with katsu sauce		and small side of s	eaweed sal	ad	
Japanese Chicken Wings (6 pieces) 12		Salmon Teriyaki 30			
Chicken wings dusted with 5-spice, and deep-fried		Grilled wild-caught salmon glazed with teriyaki sauce, served			
Hamachi Carpaccio (4 pieces) Slices of fresh yellowtail, jalapeño, sriracha and ponzu sauce		with steamed white rice and a side salad Chirashi 30			
Seared Tuna Carpaccio (Big Eye)	12/16		assorted fr	esh fish cuts served over	30
Slices of seared tuna with ponzu sauce	12/10	steamed sushi rice		esii iisii cats sei vea ovei	
Sashimi (5, 10 or 20 pieces)	15/30/55			for Specialty Entrees (add \$5)	**
Chef's selection of exceptionally fresh, raw, s		Substitute Noodles f	or Specialty	Entrees (add \$4)	
			Nigiri Su	shi (1 piece)	
Soup & Salad		Crab Stick	3	Yellowtail	4
Miso Soup	3		_		,
Traditional Japanese soup of fermented soyl	beans	Sweet Egg	3	Smoked Eel	4
House Salad	7	Sweet Tofu Skin	3	Tobiko	4
Mixed greens in sesame dressing			_		
Goma Wakame	9	Mackerel	3	Salmon Roe	4
Seaweed salad		Snapper	3	Salmon	4
Squid Salad	9				
Squid slices in Japanese vinaigrette		Shrimp	3	Yellowfin Tuna	4
Kids Entrees (up to age 12)		Albacore	3	Spicy Tuna	4
All kids entrees come with orange slices, cucumber,					_
tomatoes and with Japanese Steamed Rice*		Smelt Roe	3	Spicy Salmon	4
Orange Chicken	12	Octopus	3	Big Eye Tuna	5
Teriyaki Chicken	11				
Tempura Shrimp	11	White Tuna	3	Sweet Shrimp	5
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 $^{^{*}}$ Substitute Japanese Fried Rice for Kids Entree (add \$3) or Substitute Noodles for Kids Entree (add \$2)

11

Katsu Pork/Chicken

Surf Clam

3

Regular Sushi Roll

Regular Sushi Roll	
Avocado Roll, or Cucumber Roll, or Asparagus Roll 6	Spicy Shripp Tappura Pall
Crab Stick Roll, or Salmon Roll, Tuna Roll, or Yellow Tail Roll 7	Spicy Shrimp Tempura Roll 9 Shrimp tempura, masago*, avocado, spicy mayo and eel sauce
Veggie Roll 9 Avocado, cucumber, asparagus, sprouts, takuan*, kanpyo*, and	Spicy Fried Calamari Roll 9
gobo*	Fried calamari, masago*, avocado, eel sauce, and spicy mayo
Sweet Potato Roll 9	Philly Roll 9
Fried sweet potato, mayo and eel sauce	Salmon, cream cheese, and avocado
California Roll 9	Eel Cucumber Roll 9
Crab salad, avocado, and cucumber	BBQ eel, cucumber, and eel sauce
Chicken Tempura Roll 9	Eel Avocado Roll 9
Chicken tempura, avocado, mayo and eel sauce	BBQ eel, avocado, and eel sauce Crunchy Spicy Salmon Roll 9
Spicy Asparagus Cream Cheese Roll 9	Marinated salmon, house made spicy mayo, eel sauce, and crunch
Cream cheese, fried asparagus, eel sauce, and spicy mayo	Crunchy Spicy Tuna Roll 9
Salmon Skin Roll 9	Marinated red tuna, house made spicy mayo, eel sauce, and crunch
Fried salmon skin, cucumber, mayo and eel sauce Shrimp Tempura Roll 9	Spicy Girl Roll 10
Shrimp Tempura Roll 9 Lightly battered and fried shrimp, masago*, avocado, mayo and eel	Shrimp tempura, crab salad, masago*, spicy mayo, and scallion
sauce	Fried Philly Roll 10
Spicy Salmon Roll 9	Salmon, cream cheese, eel sauce, and avocado - deep fried
Marinated salmon, cucumber, and avocado	Fried California Roll 15
Spicy Tuna Roll 9	Crab salad, avocado, eel sauce, and cream cheese - deep fried
Marinated red tuna, cucumber, and avocado	
Special Sushi Roll	
JCS Lobster Roll 20	Firecracker Roll 17
Fried Lobster with crab stick, avocado and asparagus topped with	Marinated red tuna, cucumber, cream cheese, BBQ eel, crunchy
spicy mayo, eel sauce, radish sprout, tempura crunch and smelt	potato flakes, sriracha sauce, and eel sauce
roe. Kobe Roll 10	Rangoon Roll 16
Slow cooked Japanese style beef with oba*, cucumber, and	Crab salad, shrimp tempura, cream cheese, white tuna, spicy mayo,
habanero sauce*	eel sauce, and tempura crunch
St Louis Roll 11	Dragon Roll 18
Spicy tuna, white tuna, crunch, masago*, spicy mayo, and seaweed	Crab salad, cucumber, avocado, BBQ eel, eel sauce, and potato
flakes	flakes
Fried Spicy Tuna Roll 12	Spider Roll 17
Spicy tuna, avocado and cream cheese with eel sauce, and spicy	Soft-shell crab, crab salad, asparagus, masago*, and eel sauce
mayo – deep fried	Mattagator Roll Spicy tuna, shrimp tempura, cream cheese, eel sauce on top with
The Thomas Roll 12	fresh avocado, ponzu sauce, green onion and jalapeño slices
Veggie roll on top with fresh avocado slices Dr. Brooke Roll 12	Anna B Roll
Deep fried asparagus with cream cheese on top with fresh avocado	Crab Salad with Shrimp tempura, avocado, top with fresh salmon,
slices, tempura crunch, and spicy mayo	jalapenos, spicy mayo, and sriracha
Dr. Dan Roll 12	The Tulley Roll 17
Fried sweet potato with fresh avocado slices on top, potato flakes,	Fried calamari with spicy crab salad on top with fresh sliced
and eel sauce	mangoes, habaneros sauce with radish sprout
Sunrise Roll 18	Dr. Merys Roll 17
Crab salad, cucumber, avocado, salmon, eel sauce, crunch, and	Fried asparagus and cream cheese with spicy tuna on top with
masago*	fresh red tuna, radish sprout, and spicy mayo
Trio Roll 18	Lantastic Roll 17
Crab, avocado, shrimp, spicy mayo, wasabi mayo, scallion, and eel sauce – deep fried	Crab salad, avocado and cucumber on top with slices of avocado, white and red tuna on top, spicy mayo, masago, and sprout
Sexy Girl Roll 17	Caterpillar Roll 18
Shrimp tempura, cream cheese, asparagus, mango, eel sauce,	BBQ eel, cucumber, topped with avocado, eel sauce, and masago*
crunch, masago*, scallion, and spicy mayo	Crazy Salmon Roll 18
White House Roll	Spicy salmon, asparagus, crunch, seared salmon, salmon roe, and
Fried calamari, avocado, masago*, white tuna, wasabi mayo,	scallion with eel sauce
tempura crunch on top, and eel sauce	Caliente Roll 18
Old Webster Roll 17	Albacore, asparagus, crab salad, seared japanese snapper, masago,
Salmon, tuna, yellow tail, asparagus, avocado, sprouts, and takuan*	scallion, and habanero sauce*
Rainbow Roll 17	Marcos Roll 18
Crab salad, cucumber, avocado and topped with a variety of fish	Crab salad, cream cheese, shrimp tempura, asparagus, top with avocado, eel sauce, spicy mayo, masago*, and sprouts
Cardinals Roll 17	Volcano Roll 18
Deep fried asparagus, crab salad top with spicy tuna, eel sauce,	Crab salad, cream cheese, shrimp tempura top with BBQ eel, eel
wasabi mayo, and sprouts Shin-kan-sen Roll 16	sauce, avocado and wasabi mayo
Albacore, asparagus, avocado, eel, spicy mayo, and salmon roe	Crazy Cat Roll 17
Holy Crab Roll	Shrimp tempura with asparagus and cream cheese, topped with
Soft-shell crab, crab salad, asparagus, crab stick, ponzu sauce, and	fresh red Tuna, radish sprouts, ponzu sauce, spicy mayo, and tobiko
crunch	Additional access south late for
	Additional sauces available for purchase Pickled Radish Oba*/Perilla leave (herb of mint family) Gobo*/Root of the
wasauu kanen Kue uisu euosi Kanovo /Juleo Gouro Jakijan"/Jananese	. ETUNIEU DAUISH VUA /FEUIIA IEAVE MEID DI MINI ISMIIVI (3000"/KONI OI MA

Masago*/Smelt Roe (fish eggs) Kanpyo*/Dried Gourd Takuan*/Japanese Pickled Radish Oba*/Perilla leave (herb of mint family) Gobo*/Root of the young perennial burdock plant Habanero Sauce*/Lime, Habanero, Mayo, and Parsley *Consuming raw or under-cooked, seafood, shellfish, eggs, or milk, may increase your risk of food-borne illness. **Please inform your server of any allergy sensitivities you may have.